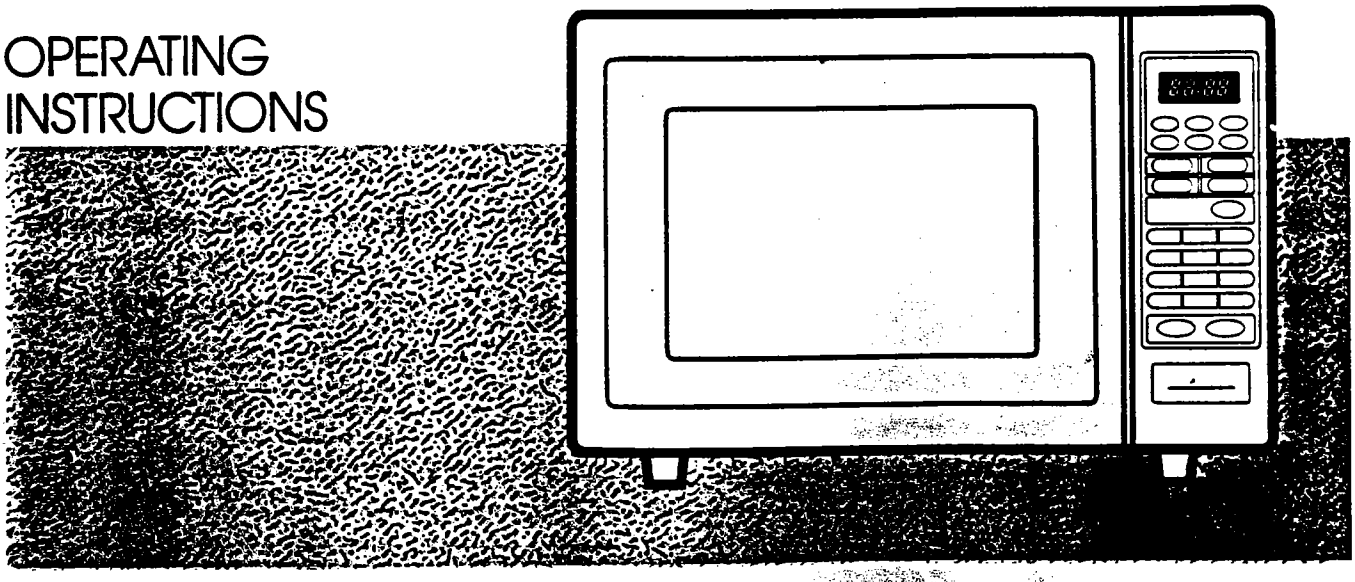
MICROWAVE CONVECTION/GRILL OVEN

KOC-961C

idem KOG 9615E.

OPERATING INSTRUCTIONS



04 JUNI 1994

Before operating this oven, please read these instructions completely.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) **Do not attempt to operate this oven with the door open** since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

(b) **Do not place any object** between the oven front face and the door, or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) **Do not operate the oven** if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
(1) door (bent), (2) hinges and latches (broken or loosened),
(3) door seals and sealing surfaces

(d) **The oven should not be adjusted or repaired** by anyone except properly qualified service personnel.

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INSTALLATION AND EARTHING INSTRUCTIONS

How to examine your microwave oven after unpacking.

Unpack oven, remove all packing material, and examine the oven for any damage such as dents, broken door, latches or cracks in the door.
Notify dealer immediately if oven is damaged.
Do not install if oven is damaged.

Where to place your microwave oven

1. Place the oven on a flat and stable surface.
2. Surface of the oven is protected by a plastic film which should be removed before using.
3. Leave space behind and side the oven.
   All air vents should be kept a clearance.
   If all vents are covered during operation, the oven may overheat and, eventually, oven failure.
4. Keep away from radio and TV sets. If the oven is located close to a TV, Radio interference may result.
5. Away from heating apliances and water taps.
   Keep the oven away from hot air, steam or splash when choosing a place to position it, or the insulation might be adversely affected and breakdowns occur.

Electrical Connection

WARNING—THIS APPLIANCE MUST BE EARTHED.

REFER TO RATING PLATE FOR VOLTAGE AND CHECK THAT THE APPLIANCE VOLTAGE CORRESPONDS WITH THE SUPPLY VOLTAGE IN YOUR HOME.

The flexible mainslead must be correctly connected, as below, to a three pin plug of not less than 13 AMP capacity. You must use a 3 pin plug which should be marked with the number BS 1363 and it should be fitted with 13 AMP fuse marked with the number BS 1362.

We recommend the use of good quality plugs and wall sockets that can be switched off when the machine is not in use.

IMPORTANT—The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

GREEN AND YELLOW—EARTH
BLUE—NEUTRAL
BROWN—LIVE

As the colour of the wies in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire whitch is coloured GREEN AND YELLOW must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol or coloured GREEN AND YELLOW, or GREEN.
The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured BLACK, or BLUE.
The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured RED, or BROWN.
If the terminals in the plug are unmarked or you are in any doubt as to the corect connections, consult a qualified electrician.

If you do not make the proper electrical connections you will damage your microwave oven and possibly injure yourself. Neither the manufacturer nor the supplier are liable if this happens.

MOULDED PLUGS

Should it be necessary to remove a moulded on plug from the mains cable, it should be cut off and replaced with a suitable replacement.

The moulded plug cannot be used for any other appliance, therefore remove the fuse and dispose immediately and safely to prevent anyone, especially children from plugging it in to a wall socket, which will create a safety hazard.
Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord obtained from the manufacturer.
Applicable only if moulded plug is fitted.
After replacement of a fuse in the plug, the fuse cover must be refitted. If the fuse cover a replacement cover is obtained. The colour of the correct replacement fuse cover is that of the coloured insert in the base of the plug or the colour that is embossed in words in the base of the plug recess or elsewhere on the plug. Always state this colour when ordering a replacement fuse cover.
Only 13 amp replacement fuses which are ASTA approved to BS 1362 should be fitted.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:

WARNING—To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY", found on page 1.
3. This appliance must be earthed. Connect only to a properly installation instructions.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers—for example, closed glass jars—may explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in this manual.
7. As with any appliance, close supervision is necessary when used by children.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair or adjustment.
10. Do not cover or block any openings on this appliance.
11. Do not use outdoors.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surfaces.
14. Do not let cord hang over edge of table or counter.
15. When cleaning surfaces of door and oven that come together on closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.
16. To reduce the risk of fire in the oven cavity:
    (a) Do not overcook food. Carefully attend appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
    (b) Remove wire twist-ties from bags before placing bag in oven.
    (c) If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
17. Do not use this appliance to heat corrosive chemicals (for example, sulfides and chlorides). Vapors from such corrosive chemicals may interact with the contact and springs of the safety interlock switches thereby rendering them inoperable.

SAVE THESE INSTRUCTIONS

General Use

Listed below are, as with all appliances, certain rules to follow and safeguards to assure top performance from this oven:

1. Do not use the oven for any reason other than food preparation, such as for drying clothes, paper, or any other nonfood items or for sterilizing purposes. They may catch on fire.
2. Do not use the oven when empty, this could damage the oven.
3. Do not use the oven cavity for any type of storage, such as papers, cookbook, cookware, etc.
4. Do not operate the oven without the turntable tray in place.
   Be sure it is properly sitting on the rotating base.
5. Be caution when removing the turntable tray after cooking meats that may have caused an accumulation of grease in the tray.
6. Unlike microwave-only ovens, all microwave ovens may become hot on the cabinet and oven door.
   Always use hot pads or oven mitts when placing or removing food and/or accessories from the oven.
   Be cautions about touching parts other then control panel during or immediately following grill or combi cooking.
7. If the oven is hot from COMBI cooking, do not use plastic or styrofoam cookware for microwave cooking. They may melt.
8. Do not use recycled paper products for cooking. They may contain impurities which could cause sparks and/or fires when use during cooking.
9. Do not continue to cook with metal utensils if sparking appears. See "Accessories" section on page 8 for proper use of cookware.
10. Do not leave the oven unattended during short cooking times. Overcooking and fire may result.
11. Do not cook eggs in the shell, as they will explode. Occasionally a poached egg may burst during microwave cooking. Be sure to cook covered, and let stand one minute after cooking before removing the cover.
12. Do not cook any food surrounded by a membrane, such as egg yolks, potatoes, chicken livers, etc., without first piercing then several times with a fork.
13. Do not pop popcorn except in a microwave approved popcorn bag or in a commercial package recommended especially for microwave ovens.
    Never try to popcorn in a paper bag. If oil is used while making popcorn, overcooking may cause smoke and, eventually, fire.
14. Do not attempt to operate this appliance with the door open.
15. Do not attempt to remove covers, panels, etc.

TO AVOID EXPLOSION AND SUDDEN BOILING

1. Lids
   Always remove the lids of jars and containers and takeaway food containers, before you microwave them. If you don't, then steam and pressure might build up inside and cause an explosion even after the microwave cooking has stopped.
2. Liquids
   Warning: When heating liquids, e.g. soups, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without the evidence of bubbing. This could result in a sudden "boil over" of the hot liquid.
   To prevent this happening, the following steps should be followed:
   a. Avoid straight sided containers with narrow tops or necks.
   b. Do not over heat.
   c. Stir the liquid before placing the container in oven and again halfway through the heating time.
   d. After heating, allow to stand in the oven for a short time, stir again before carefully removing the container.
3. Eggs
   Never cook eggs in their shells. Steam will build up inside the shell during cooking and the egg will explode. If you want to cook or reheat eggs which have not been broken up by scrambling or mixing, you must always pierce the yolks or these will also explode. You should slice shelled hard boiled eggs before you reheat them in your microwave oven.
4. Piercing
   Always pierce food which has a skin or membrane, for example, potatoes, tomatoes, apples, sausages etc. if you don't pierce them, steam will build up inside and they may explode.

WHICH UTENSIL CAN BE USED IN THE OVEN?

Before use, the user should check that tensils are suitable for use in microwave ovens.

Material	Grill & Convection cooking	Microwave cooking	Combined cooking
Glass (general)	No	Yes (1)	No
Glass (heat resistant)	Yes	Yes	Yes
Glass-ceramic and ceramic (heat resistant)	Yes	Yes (1)	Yes (1)
Earthenware	Yes	Yes	Yes
China (heat resistant)	Yes	Yes	Yes
Plastic (general)	No	Yes (2)	No
Plastic (heat resistant)	Yes (2)	Yes (2)	Yes (2)
Aluminium foil containers/aluminium foil	Yes	Yes (3)	Yes
Metal baking tins	Yes (4)	No	Yes (4)
Metal (pots.pans, etc)	Yes	No	No
Paper	No	Yes	No

1. Without metal parts or metal trims.
2. Some plastics are heat-proof only to certain temperatures. Check carefully!
3. It is possible to use aluminium foil to shield delicate areas of food (this prevents over-cooking).
4. Metal tins can be used in the combination methods, however if these are very deep, they will greatly reduce the efficiency, as metal shields the microwave energy from the food.

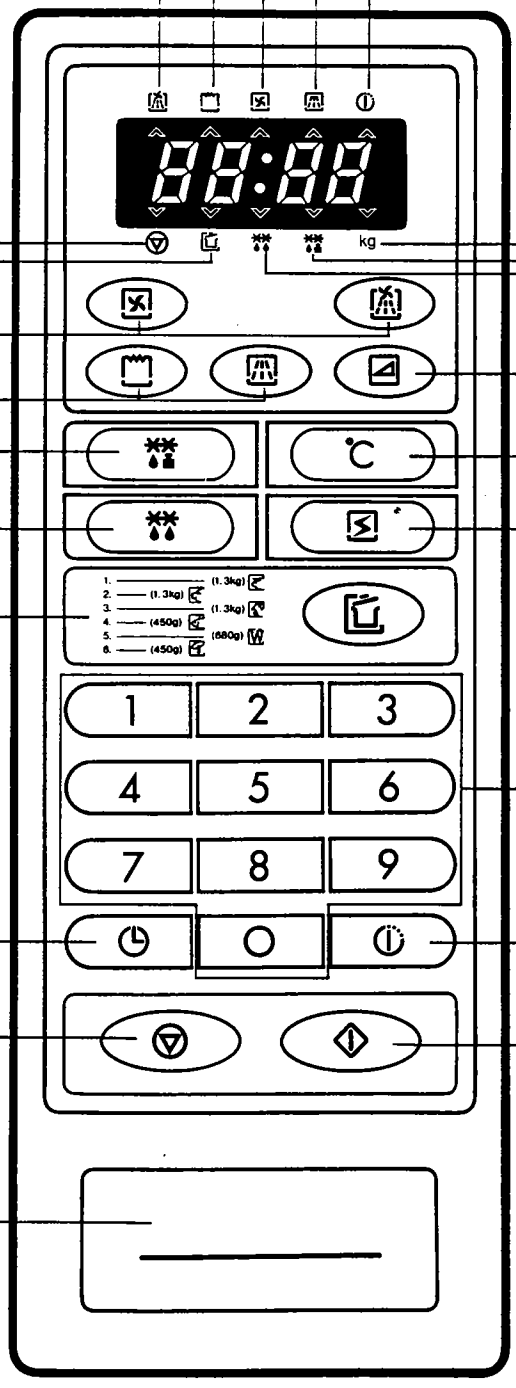
Microwave function only
Utensils and cooking containers used in a microwave oven should be of a material that does not act as a barrier to microwave energy. Generally this means that you should cook in either (paper), plastic, glass or ceramic. Metal pans reflect microwave energy and inhibit cooking, and should not be used. In addition to material, the shape of the container should also be considered. Round oval shapes give the most even cooking. Square or rectangular containers may over-cook foods in the corners because more energy is absorbed there. Shallow containers give more even cooking results.

Utensils made of china and ceramic excellent to use in your microwave oven. Most types of glass are also very good. Lead crystal glass can crack and should therefore, not be used. Plastics and paper can also be used, provided they can withstand the temperature of the heated food. For cooking only use plastics, which will withstand a temperature of over 120°C, Eg. polypropene and polyamide. Some plastic materials, Eg. melamine, will be heated by the microwave, and be damaged. To find out if a certain container is suitable, the following simple test can be made:

Place the empty container and a glass of water inside the microwave oven. The water is needed because the oven must not be operated empty or with empty containers only. Let the oven work on full power for one minute. A suitable container will only be lukewarm.
Metal containers, Eg. saucepans or frying pans should not be used in microwave ovens. Nor should plates or vessels with decorations be used since metal Eg. gold, might be part of the decoration and such decorations will be damaged.
Small pieces of aluminium foil can be used, but only to shield the areas that would over-cook (Eg. for covering chicken wings, leg tips and fish tails) but the foil must not touch the side of the oven as damage may occur.

Caution:
- There are a number of accessories available on the market. Before you buy, make sure they are suitable for microwave use.
- When you put food in the microwave oven, make sure that food, food supports or covering do not come in direct contact with any of the internal walls or the ceiling of the cavity since discolouration may take place.

CONTROL PANEL



When blinking, the oven is Operating in CONVECTION.

When blinking, the oven is operating in GRILL.

When blinking, the oven is operating in COMBI COOKING.

When blinking, the oven pauses in operating.

When blinking, the oven is operating in PROGRAM COOK.

Function Pads—Used to select desired oven operation.

- : MICROWAVE
- : GRILL
- : CONVECTION
- : COMBINATION
- : WEIGHT DEFROST
- : AUTO DEFROST
- : PROGRAM COOK

Clock pad—Used to set and recall the time day.

Stop/clear Pad—Used to pause or clear all information manually put into the oven control panel except clock.

Push to open button used to open the door.

When blinking, the oven is operating in MICROWAVE mode.

When blinking, the oven will automatically turn on at preseted time.

When blinking, the oven is operating in weight input mode.

When blinking, the oven is operating in WEIGHT DEFROST.

When blinking, the oven is operating in AUTO DEFROST.

Power Level pad—Used to select the variable power level.

Temperature Pad—Used to set desired temperature.

Speedy cook pad-Used to set desired time.
(It is increased 30 seconds)

Numerals are used to enter the cooking time and/or time of day and power level.

Auto start Pad—Used to set desired starting time.

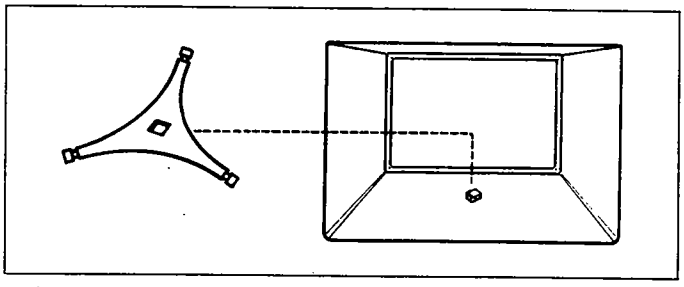
Start Pad—Used to start the selected cycle.

ACCESSORIES

This oven comes equipped with several accessories. They can be used in various ways to facilitate cooking. Be sure to follow specific directions for their use when given in charts or recipes in the cookbook.

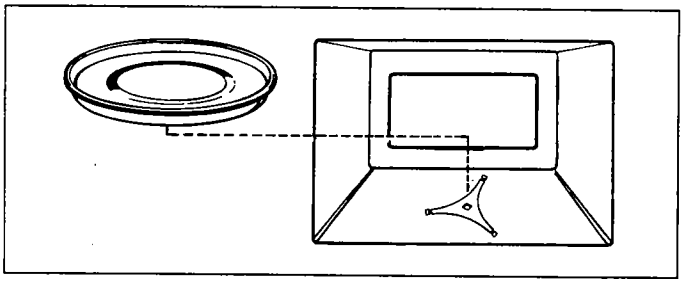
■ Rotating base

This fits over the shaft in the center of the oven's cavity floor. This is to remain in the oven for all cooking. It should only be removed for cleaning.



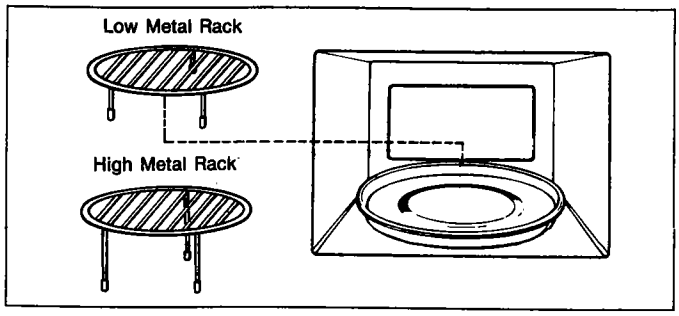
■ Turntable tray or turntable

This metal tray fits oven the rotating base and locks into place. This is to be used in the oven for all cooking. It also serves as the main cooking surface. It rotates clockwise or counterclockwise during cooking. It is easily removable for cooking and cleaning needs.



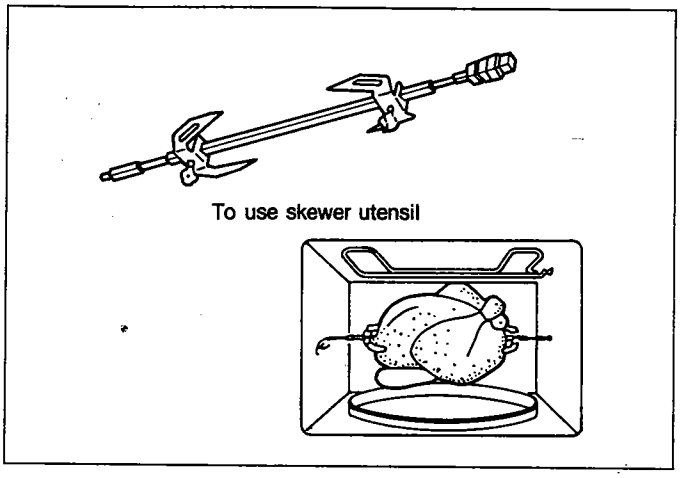
■ Metal rack

This metal rack is used with the turntable tray.

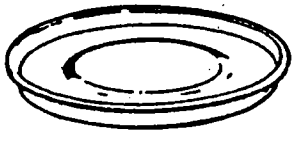
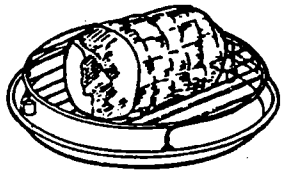
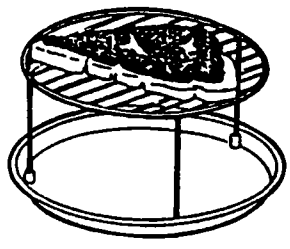


■ Skewer utensil (Rotisserie option use only)

This skewer utensil is only used Rotisserie cooking.



■ HOW TO USE THE ACCESSORIES OF COOKING

■ Turntable	■ Low metal rack	■ High metal rack
		
• MICROWAVE • CONVECTION • COMBINATION	• MICROWAVE • DEFROST • CONVECTION • COMBINATION	• GRILL

HOW TO SET THE OVEN CONTROLS

Tips:
- Be sure to read the cookbook's introduction before operating the oven.
- Also remember to read this operating instruction for proper safety information and instruction before using the oven.
- See the cookbook for specific recipes.
- Prior to setting the controls, place one cup of water in the oven, in a heat-proof glass measuring cup, for testing purposes.
- When setting the controls, everytime a pad is pressed, a beep can be heard.

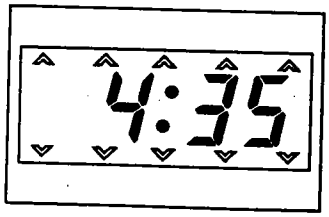
■ CLOCK

This is a 24 (12) hours clock.
When the oven is plugged in, "0:00" appears in the display window. The two dots between the hour and minutes are the clock indicator lights. They will start to flash and off. The time of day will be displayed at times, except when the oven is operating.
In the oven of a power failure or if the oven is unplugged, the clock will have to be reset for the proper time. Once power is restored or oven is plugged in the display will show "0:00".
To check the time of day while the oven is operating, touch the pad and the time will be display for 3 seconds.

SETTING THE CONTROLS

Example: 4:35

(4) (3) (5)



1. Touch pad.
2. Touch the numeral pads for the desired time: "4:35" will appear in the display window.
3. Touch pad again.

   The two dots between the hour and the minutes will flash every other second.

■ MICROWAVE COOKING

Note:
- To insure the best microwave and defrost results, be sure to start with a cool oven. This is important if grill, convection, combination was used prior to microwave cooking. Let the oven cool 15-20 minutes with the door slightly open.
- The variable Power Level settings equal the following wattage.

Power level	Output power	Power level	Output power
1	Approx,10%	6	Approx, 60%
2	Approx, 20%	7	Approx, 70%
3	Approx, 30%	8	Approx, 80%
4	Approx, 40%	9	Approx, 90%
5	Approx, 50%	10	Approx, 100%

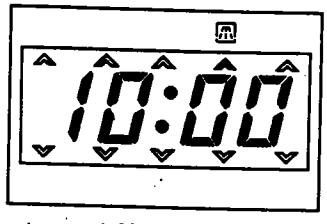
SETTING THE CONTROLS

1. Touch pad. The indicator light will light.
2. Touch the numeral pads for the desired cooking time.

   For example: 10 minutes

   (1) (0) (0) (0)

   10:00 will show in the display
   Time can be set up to 99 Minutes and 99 seconds.

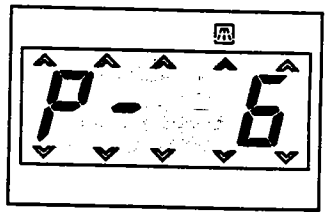


NOTE:
If steps 3 and 4 are omitted, the oven will cook at full power.

3. Touch pad. the display will be shown "P-10".
   This oven has 10 power levels from 1 to 10.
4. Touch the numeral pads to select the desired microwave power level.

   For example: power level 6

   (6)



5. Touch pad. The oven will now start microwave cook for 10 minutes at power level 6.
6. Three beeps will sound at the end of the cooking time. The indicator light will go off. The display panel will return to the time of day. The oven light will turn off and the turntable will stop turning.

Note:
After the end of every cooking, if you don't take out food, you will hear 3 beeps sound 4 times continuously.

■ AUTO DEFROST

Note:
- During the defrosting operation turn over the food after the 3 beeps sound 4 times continuously for completed defrosting.

SETTING THE CONTROLS

1. Touch pad.
2. Touch the numeral pads for the desired defrosting time.

   For example: (10 minutes)

   (1) (0) (0) (0)

   Time can be set up to 99 minutes and 99 seconds.

3. Touch pad.
4. Three beeps will sound at the end of the cooking time. The indicator light will go off. The display panel will return to the time of day. The oven light will turn off and the turntable will stop turning.

■ WEIGHT DEFROST

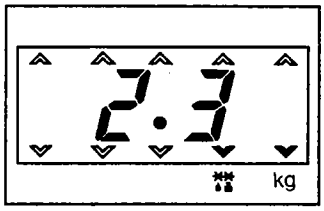
Note:
- This digital weight allows you to set from 0.2kg to 3.0kg.
- If you are setting outover boundary, will sound 3 beeps.
- During the drfrosting operation turn over the food after 3 beeps sound 4 times continuously for completed defrosting.

SETTING THE CONTROLS

1. Touch pad.
2. Touch the numeral pads for the desired defrosting weight.

   For example: (2.3 kg)

   (2) (3)



3. Touch pad.
4. Three beeps will sound at the end of the cooking time. The indicator lights will go off. The display panel will return to the time of day. The oven light will turn off and the turntable will stop turning.

■ GRILLING COOKING

Note:
- Grilling in this oven is similar to conventional grilling. The heating element is located in the top of the oven.

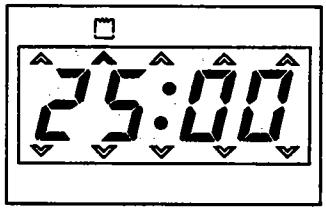
SETTING THE CONTROLS

1. Touch pad.
2. Touch the numeral pads for the desired cooking time.

   For example: (25 minutes)

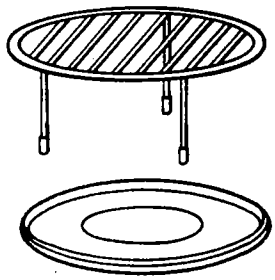
   (2) (5) (0) (0)

   Time can be set up to 60 minutes.



3. Touch pad.
4. Three beeps will sound at the end of the cooking time. The indicator light will go off. The display panel will return to the time of day. the oven light will turn off and the turntable will stop turning.

To use:
- Place food on Metal Rack.
- Place the Metal Rack directly on the Turntable.
- While Grilling, be careful as the trays will be hot to the touch. Use oven mitts while handling trays.
- Never touch the oven window and metal interior of the oven when taking food in and out. The temperature inside the oven and door is quite high.
- Do not open the door so often, the temperature inside the oven decrease and the cooking may not complete in the setting time.



HIGH METAL RACK

TURNTABLE

■ CONVECTION COOKING

Note:
- This oven can be set to a minimum temperature of 100°C (200°F) and a maximum temperature of 250°C (500°F).

SETTING THE CONTROLS

1. Touch pad. The corresponding indicators will light on the display.
2. Touch the number pads for the desired cooking time.

   For example: (10 minutes)

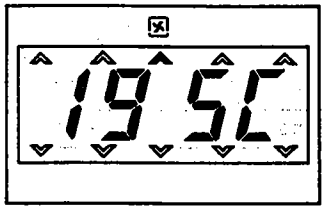
   (1) (0) (0) (0)

   Time can be set up 99 minutes and 99 seconds.

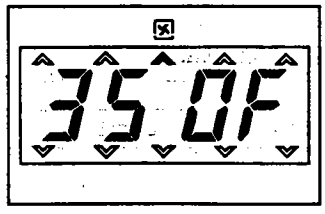
3. Touch °C (°F) pad.
   Touch the number pads for the desired temperature.

   For example: 195°C (350°F)

   (1) (9) (5)



   (3) (5) (0)



4. Touch pad. The oven will now start convection cooking for 10 minutes at 195°C (350°F).

   Three beeps will sound at the end of the cooking time. The indicator light will go off. The display panel will return to the time of day. The oven light will turn off and the turntable will stop turning.

■ COMBI COOKING

Note:
- Microwave and convection operate simultaneously (or sequentially) in this mode.
- This oven can be set to a minimum temperature of 100°C (200°F) and a maximum temperature of 250°C (500°F).

SETTING THE CONTROLS

1. Touch pad. The corresponding indicators will light on the display.
2. Touch the number pads for the desired cooking time.

   For example: (10 minutes)

   (1) (0) (0) (0)

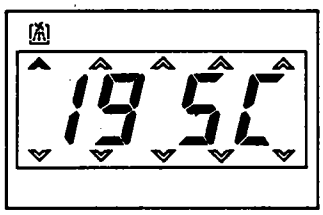
   Time can be set up to 99 minutes and 99 seconds.

3. Touch °C (°F) pad.

   Touch the number pads for the desired temperature.

   For example: 195°C (350°F)

   (1) (9) (5)



   (3) (5) (0)

4. Touch ◇ pad. The oven will now start convection cooking for 10 minutes at 195°C (350°F).
5. Three beeps will sound at the end of the cooking time. The indicator light will go off. The display panel will return to the time of day. The oven light will turn off and the turntable will stop turning.

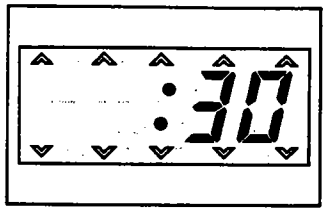
Note:
- When using COMBI mode, please refer to cooking guide.
- When you cook big lump of food (ex: chicken, roast pork roast beef, etc.) steam can be leak out over the door or under sides, sometimes water drop can be drop under floor below the door.
- So you don't Need to worry about if the oven is out of water, the oven is not failure.

■ SPEEDY COOK

Note:
- This key is increased from 30 seconds to 5 minutes.
- If you are pressing more than 0.5 seconds, the time is increased 30 seconds continuously.

SETTING THE CONTROLS

1. Touch pad.
2. " :30" will appear in the display window.
3. Whenever this pads is pushed, cooking time is increased 30 seconds.



4. If the time was setting, this oven is operated automatically after 1 seconds.

■ AUTO START

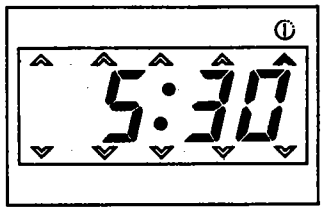
Note:
- Auto start function allows you to set the oven to come on, at a later time.
- The clock must be set before the Auto start function can be set.
- Auto start function can be set anytime during programming
- Auto start function can be setted with MICROWAVE, CONVECTION, GRILL, COMBI, AUTO DEFROST, WEIGHT DEFROST or PROGRAM COOK.

SETTING THE CONTROLS

1. Set the clock make sure it is set for the correct time of day.
2. Touch pad.
3. Touch the numeral pads for the deisred Auto start time.

   For example: 5:30

   (5) (3) (0)



   In the display, 5,3,0 will be shown.
4. Set the cooking program (s).
5. Touch ◇ pad.
   The Auto start indicator light will now flash. The present time is shown in the display.
   When the time of day reaches the Auto start time, the oven will start to cook.

Note:
- To cancel or change the Auto start time and/or program(s). Touch pad, and start the process from the beginning.
- To check AUTO START while the oven is operating, touch the pad and the setting will be display for 3 seconds.

■ ROTISSERIE COOK (Rotisserie option use only)

Note:
- This function is used with all function-MICROWAVE, CONVECTION, GRILL, COMBI, AUTO DEFROST, WEIGHT DEFROST, PROGRAM COOK or SPEEDY COOK.
- This function is become ON/OFF whenever to press pad. Also indicator is lighted ON/OFF.
- This function can use when oven is operating or when you are setting.

SETTING THE CONTROLS

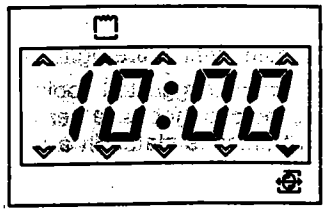
1. Touch pad.
2. Select desired function and desired cooking time.

   For example: GRILL, 10 minutes

   Touch pad.

   (1) (0) (0) (0)

   10:00 will show in the display.

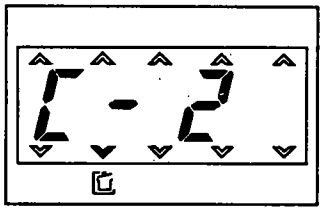


3. Touch ◇ pad.
4. Three beeps will sound at the end of the cooking time. The indicator light will go off. The display panel will return to the time of day. The oven light will turn off and the turntable will stop turning.

■ PROGRAM COOK

Note:
- There is preprogrammed for cooking of six kinds (1~6).
- Don't need to set cooking times, power and function.

SETTING THE CONTROLS



1. Touch pad.
   "C-1" will show in the display.
2. Select the desired cooking.
   For example: roast pork.
   Touch pad once again.
   "C-2" will show in the display.
3. If you want to select other cooking, touch the pad once again, untill display your desired.
4. Touch pad.
   The oven will now start programmed cook for menu 2. The time of the menu 2, roast pork, is 33 minutes.
5. Three beeps will sound at the end of the cooking time. The indicator light will go off. The display panel will return to the time of day. The oven light will turn off and the turntable will stop turning.

Note:
- The menu of pre-programmed cooks equal the following;

C-1	ROAST BEEF
C-2	ROAST PORK
C-3	ROAST CHICKEN
C-4	FISH FILLETS
C-5	VEGETABLE I
C-6	VEGETABLE II

- See the cooking guide for specific recipes.

■ TO INTERRUPT THE COOKING CYCLE DURING OPERATION-open the door.

1. the oven will immediately stop.
2. If not further cooking is required, touch pad.
3. Touch the time of day is displayed.
4. To continue cooking, close the oven door and touch pad. The oven will restart.

■ GENERAL COOKING HINTS

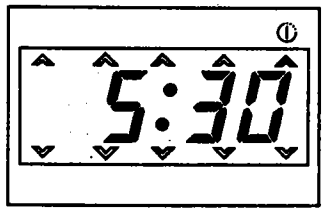
1. When cooking a roast with an excess amount of drippings, it is helpful to remove the dripping at turnover time to prevent spattering.
2. Prick the meats, fish or poultry with a fork to prevent bursting. Steam builds up pressure in meals, fish or poultry which are tightly covered by a skin or membrane.
3. Reduce suggested cooking times. It is always better to undercook foods rather than to overcook them. If a range of times is stated in a recipe, cook the minimum suggested time, check for doneness, and then cook slightly longer necessary.

■ 4-STAGE COOKING

1. Touch pad. (Auto start)—1 STAGE
2. Touch the numeral pads for the desired Auto start time.
   For example: 5:30

   (5) (3) (0)

   In the display, 5,3,0, will be shown.



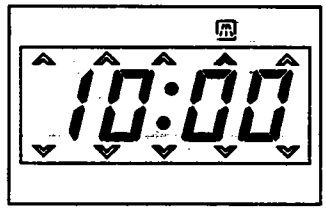
3. Touch pad or pad. — 2 STAGE
   For example: (AUTO DEFROST) pad.
4. Touch the numeral pads for the desired defrosting time.
   For example: (10 minutes)

   (1) (0) (0) (0)

5. Touch pad. (MICROWAVE) — 3 STAGE
6. Touch the numeral pads for the desired cooking time.
   For example: 10 minutes.

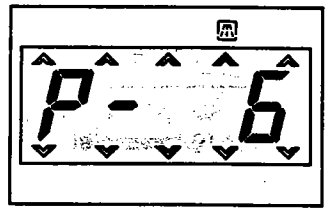
   (1) (0) (0) (0)

   10:00 will show in the dispslay.



7. Touch the numeral pads to select the desired microwave power level.
   For example: power level 6

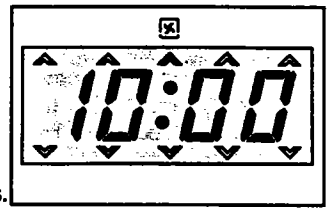
   (6)



8. Touch pad. (CONVECTION) — 4 STAGE
   For example: (10 minutes)

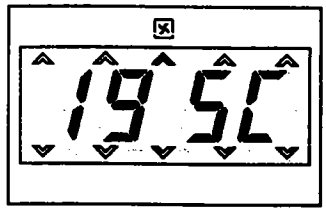
   (1) (0) (0) (0)

   Time can be set up to 99 minutes and 99 secondes.

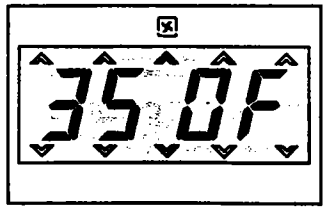


10. Touch °C (°F) pad.
11. Touch the number pads for the desired temperature.
    For example: 195°C (350°F)

    (1) (9) (5)



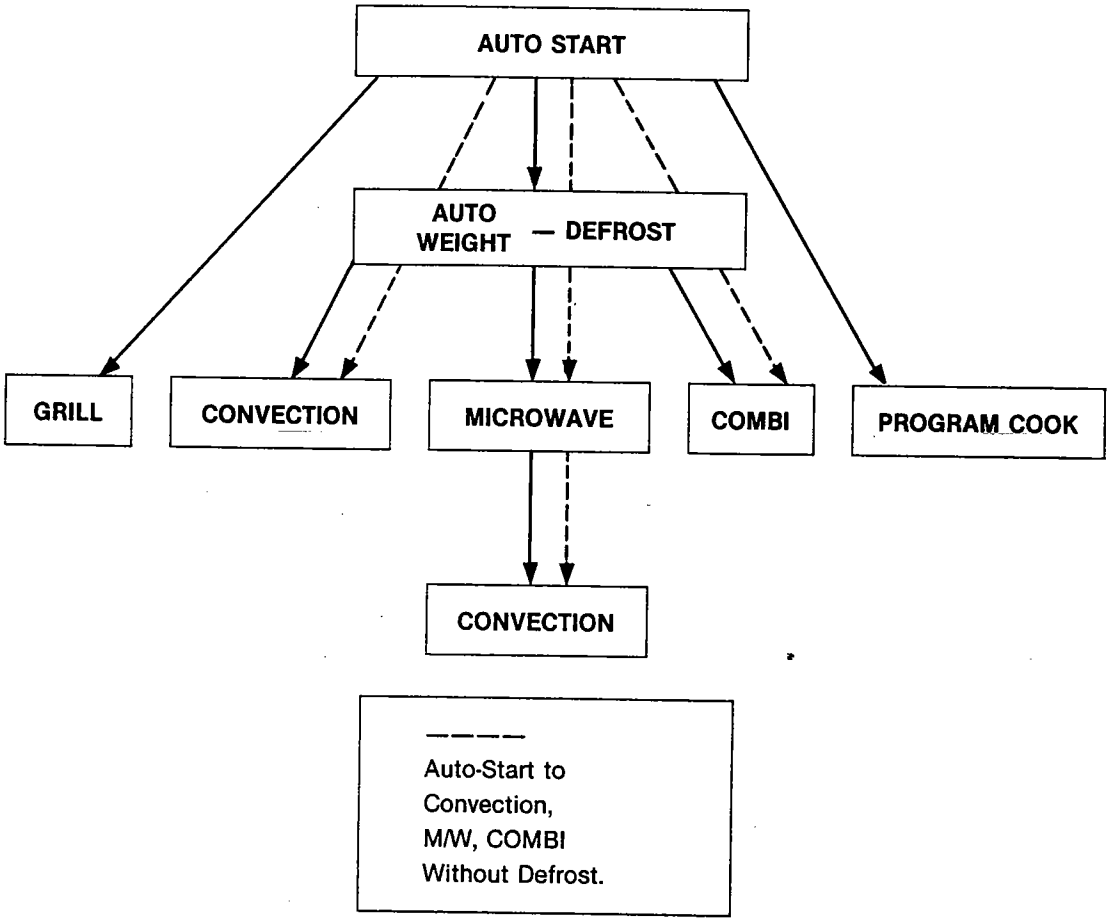
    (3) (5) (0)



12. Touch pad.
    The indicator light will light on the display
    The Auto start indiciator light will now flash.
    The present time is shown in the display.
    When the time of day reaches the Auto start time, the oven will start to cook.

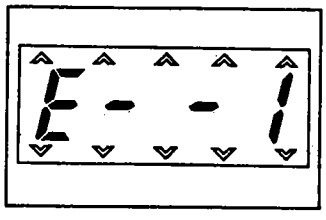
PROGRAMMING COMBINATIONS (STAGE COOKING)

This oven has the ability to be programmed to do up to four consecutive fonctions. These combination are given below and either the complete program or part of it can be used.



Note:
- The programs can be set in any sequence.
- Review the program by touching the function pads before touching ◈ pad.

NOTICE



- When MICROWAVE, DEFROST, PROGRAM COOK OR SPEEDY COOK cooking is started, "E--1" appears, the the temperature inside the oven is high.
- Let the oven cool 15~20 Minutes with the door slightly open.

GENERAL GUIDELINES

Since microwave cooking to some extent is different from traditional cooking, the following general guidelines should be considered whenever you use your microwave oven:

If the food is undercooked
Check if:
- you have selected the correct power level.
- the selected time is sufficient-the times given in the recipes are approximate. They depend on initial temperature, eight and density of the food etc.
- the container is appropriate.

If the food is overcooked, i.e. dried out or burnt
Before you cook again, consider whether:
- the power level was too high.
- the set time was too long-the times in the recipes are approximate. They depend on initial temperature, weight and density of the food etc.

Points to remember when defrosting
- The shape of the package alters the defrosting time. Shallow rectangular packets defrost more quickly than a deep block.
- Separate pieces as they begin to defrost; free-flow slices defrost more easily.
- Shield areas of food with small pieces of foil if they start to become warm.
- When defrosting, it is better to underthaw the food slightly and allow the process to finish during the standing time.

The amount of food
The more food you want to prepare the longer it takes. A rule of turmb is that double amount of food requires almost double the time. If one potato takes four minutes to cook, approximately seven minutes are required to cook two potatoes.

Starting temperature of food
The lower the temperature of the food which is being put into the microwave oven, the longer time it takes. Food at room temperature will be reheated more quickly than food at refrigerator temperature.

Composition of the food
Food with a lot of fat and sugar will be heated faster than food containing a lot of water. Fat and sugar will also reach a higher temperature than water in the cooking process.
The more dense the food, the longer it takes to heat. "Very dense" food like meat takes longer time to reheat than lighter, more porous food like sponge cakes.

Size and shape
Smaller pieces of food will cook more quickly than larger pieces and uniform pieces of food cook more evenly than irregularly shaped foods.
With unevenly shaped food, the thinner parts will cook faster than the thicker areas. Place the thinner chicken wings and lengs to the centre of the dish.

Stirring, turning of foods
Stirring and turning of foods are techniques used in conventional and well as in microwave cooking to distribute the heat quickly to the centre of the dish and avoids over-cooking at the outer edges of the food.

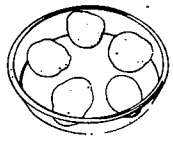
Covering food helps:
- To reduce spattering
- To shorten cooking times
- To retain food moisture

All coverings, which will allow microwaves to pass through are suitable – See above "Which utensils can be used in the oven".

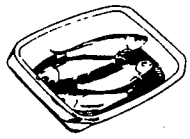
Releasing pressure in foods
Several foods are tightly covered by a skin or membrane. These foods should be picked with a fork or cocktail stick to releive the pressure and to prevent bursting, as steam builds up within them during cooking. This applies to jacket potatoes, potatoes, chicken livers, sausages, egg yolks and some fruits.

Standing time
Always allow the food to stand for some time after using the oven. Standing time after defrosting, cooking/reheating always improves the result since the temperature will then be evenly distributed through out the food.
In a microwave oven foods continue to cook even when the microwave energy is turned off. They are no longer cooking by microwaves, but they are still being cooked by the conduction of the high residual heat to the centre of the food.
The length of standing time depends on the volume and density of the food. Sometimes if can be as short as the time it takes you to remove the food from the oven and take it to the serving table. However, with larger, denser foods, the standing time may be as long as 10 minutes. Upon 'standing', the internal temperature of the food will rise by as much as 8°C and the food will finish cooking during this time.

Arranging food
This is done in several ways in microwave cooking to give more even cooking results.
If you are cooking several items of the same food such as jacket potatoes, place them in a ring pattern for uniform cooking.
When cooking foods of uneven shapes or thickness, place the smaller or thinner area of the food towards the centre of the dish where it will be heated last.

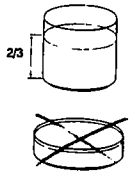


Uneven foods such as fish should be arranged in the oven with the tails to the centre.
If you are saving a meal in the refrigerator or 'plating' a meal for reheating, arrange the thicker, denser foods to the outside of the plate and the thinner or less dense foods in the middle.



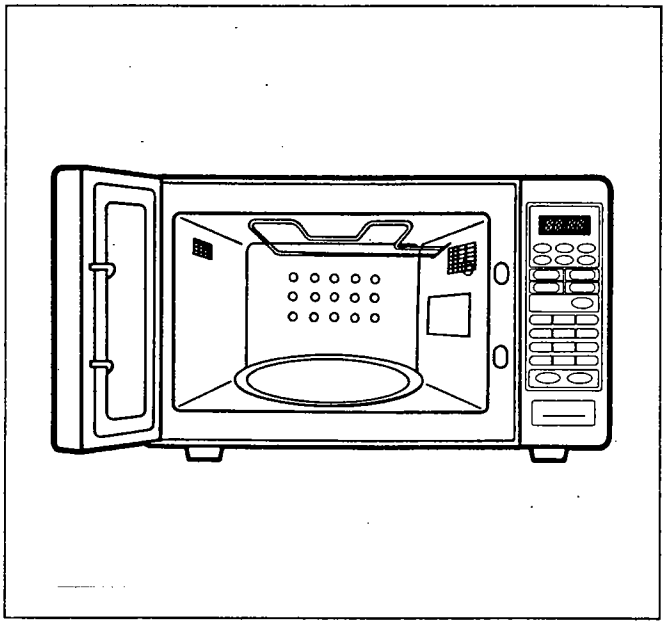
Place thin slices of meat on top of each other or interlace them.
Thicker slices such as meat loaf and sausages have to be placed close to each other.
Gravy or sauce should be reheated in a separate container.

Choose a tall, narrow container rather than a low and wide container. When reheating gravy, sauce or soup, do not fill the container more than 2/3.



When you cook or reheat whole fish, score the skin this prevents cracking.
Shield the tail and head with small pieces of foil to prevent over-cooking but ensure the foil does not touch the sides of the oven.

KEEP THE OVEN CLEAN



INSIDE THE OVEN

The interior three side walls and floor are stainless steel. For easy cleaning, wipe spills and spatters as they occur with a damp cloth or sponge with water and a mild detergent. Rinse the cavity of any cleaning residue with a clean damp or sponge after cleaning. Dry with a soft cloth.

These areas can also be cleaned by using plastic or nylon scouring pads recommended for use of Teflon and Silverstone*.

For hard to remove soil, use a mild non-abrasive cleaner. Use on the stainless steel areas, turntable and rotating base only.

TURNTABLE AND ROTATING BASE

These two parts are easily removable for cleaning. The turntable should be cleaned frequently and is dishwasher proof. If food spills are allowed to collect under the rotating base, the oven will not operate efficiently. Be sure to wipe up any spills as they occur in this area.

Clean these parts as described in No. 1 Be sure to properly re-install these parts into the cavity after cleaning.

Note:
Do not use any other Turntable in the oven. Do not operate the oven without the Turntable and Rotating Base Properly in place.

DOOR

While the oven door is still warm, any spatters or food soils should be wiped off with a damp sudsy cloth or sponge. Rinse with water and wipe dry with a cloth.

If steam or condensation appears around this area, wipe with a cloth. this may occur when the oven is operating under high humidity and with foods containing lots of moisture. This is a normal part of microwave cooking.

EXTERIOR

CONTROL PANEL

Excercise care when cleaning this area. To clean, wipe the panel with a slightly dampened cloth, using only water. Wipe dry. Do not scrub this area or use any sort of chemical cleaner. Avoid use of excess water.

OUTSIDE SURFACE

The outside surfaces should be cleaned with soap and water, rinsed and dried with a soft cloth. Do not use any type of household or abrasive cleanser.

Note:
DO NOT USE ANY TYPE OF OVEN CLEANER ON ANY PART OF THE OVEN. It will damage some of the interior and exterior surfaces of the oven.

BEFORE CALLING FOR SERVICE

You can often correct operating problems yourself. If your microwave/grill oven fails to work properly, locate the operating problem in the chart below and try the solutions marked for each problems.

If the microwave/grill oven still does not work properly, contact the nearest Service Center.

Note:
It is quite normal for steam to be emitted around the door during the cooking cycle. The door is not intended to seal the oven cavity completely but its special design contributes to the complete safety of the appliance.

Caution:
1. Do not attempt to operate the oven while empty as this will cause damage.
2. As an exhaust is located in the rear of the oven, install the oven so as not to block the outlet.

PROBLEM / SOLUTION	Is start pad touched?	Is power cord plugged in?	Is door closed?	Set the cooking time.	Use approved cookware only.	Do not operate with oven empty.	Supplied tray must be used.	Turn of stir food.	Completely defrost food.	Push correct numeral pads./Touch correct Function Pads.	Check to see that oven ventilation ports are not restricted.	Open the door slightly and wait 10~15 min. for cooling.
Oven will not start	X	X	X	X								
Arcing or sparking					X	X						
Unevenly cooked foos					X		X	X	X			
Overcooked foods										X		
Undercooked foods					X				X	X	X	
Improper defrosting					X		X	X		X		X

QUESTIONS AND ANSWERS

Q : I accidentally ran my microwave oven without any food in it. Is it damaged?
A : We do not recommend to operating the microwave oven without any food. However, running the oven empty for a SHORT time will not damage the oven.

Q : Can I open the door when the oven is operating?
A : The door can be opened anytime during the oven operation. Microwave energy will be instantly switched off and the time setting will maintain until the door is closed.

Q : Does microwave energy pass through the viewing screen in the door?
A : No. The metal screen bounces back the energy to the oven cavity. The holes are made to allow light to pass through. They to not let microwave energy pass through.

Q : My microwave oven causes interference with my TV. Is this normal?
A : Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with your oven.

Q : How can we know whether the oven is operating or not?
A : Oven is operating only when the door is closed. The operation of fan motor is same as the oven's operating cycle.

Q : The oven only operates when the door is closed.
A : The operation of the fan motor is at the same time as the oven is operating.

Q : Why does my oven light dim?
A : When cooking with DEF. power, the oven must cycle to obtain the selected power levels. The oven light, dims and clicking noises can be heard when the oven cycles.

Q : When is the oven light on and off?
A : The oven light is on during the cooking time.

Q : Why does steam accumulate on the oven door?
A : During cooking, steam is given off from the food. Most of the steam is removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as the oven door. This is normal.

Q : Sometimes warm air comes from the oven vents. Why?
A : The heat given off from the cooking food warms the air in the oven cavity. This warmed air is carried out of the oven by the air flow pattern in the oven. There are no microwave in the air. The oven vents should never be blocked during cooking.

Q : Why does the smoke come out of the exhaust vent at the back of oven?
A : It is normal for smoke to come out of the vents during cooking. Smoke may be produced when food is overcooked.

SPECIFICATIONS

Power supply		230V~, 50Hz	240V~, 50Hz
Microwave	Power consumption	1,550 W	1,600 W
	Output power	1,000 W (IEC 705)	1,000 W (IEC 705)
	Frequency	2,450 MHz	2,450 MHz
Grill power consumption		1,400 W	1,500 W
Convection power consumption		1,400 W	1,500 W
Combination heating power consumption		2,900 W (Simultaneous)	3,050 W (Simultaneous)
		1,550 W (Sequential)	—
Outside Dimensions (W×D×H)		526 (20.7)×460 (18.1)×345 (13.6) mm (inch)	
Cavity Dimensions (W×D×H)		335 (13.2)×335 (13.2)×260 (10.2) mm (inch)	
Net Weight		Approx. 22 kg (48.5 lbs)	
Timer		99 minutes and 99 seconds	
Select function		Microwave/Grill/Convection/Conbi/Rotisserie (option)	
Microwave power level		10 stages	

• *Specifications are subject to change without notice.*

CRUSTY™ DISH FOR MICROWAVE OVEN

This CRUSTY™ dish is provided with a heating element coated upon an aluminium platter.

Food product adjacent to the heated surface of the utensil will be sufficently dehydrated to provide the pieing or browning effect which is so desirable to you.

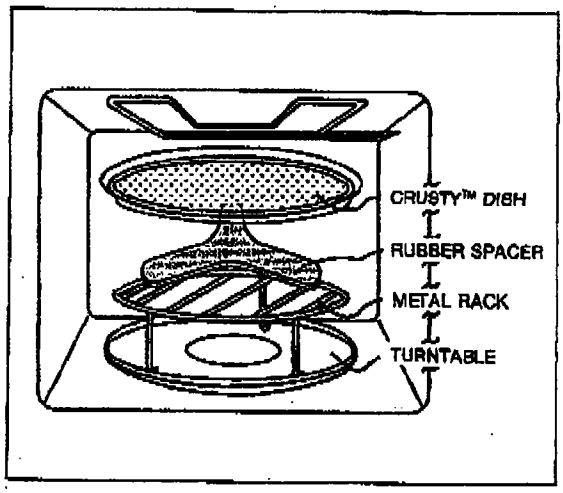
As the CRUSTY™ dish reaches it's working temperature very rapidly, it makes the bottom of your food brown, and at the same time, the grill element is cooking your food from the top.

1. Cook menu

1. Frozen & defrosted pizza
2. Apple pie
3. Scones
4. French fried potatoes

2. Safety instructions for use

- After cooking, do not immerse the hot dish into water. And wash by hand only.
- Do not place any utensil on the CRUSTY™ dish, since it will become immediately very hot and be likely to cause damage to the utensil.
- Do not use or attempt to repair if either bowl or heating element is chipped or cracked.
- Always put the rubber spacer between high metal rack and the CRUSTY™ dish to prevent from arcing.
- Always use oven gloves to handle when hot and be sure to place it on a suitable mat or trivet after removing it from the oven.
- Brush the CRUSTY™ dish with vegetable oil before use. This will make it easier to remove foods from the platter and to clean it after use.



3. Cooking methods

MENU	PREHEATING TIME	MODE	COOKING TIME	MODE
ONE FROZEN PIZZA (300–350g)	×	×	6–7 min.	microwave
ONE DEFROSTED PIZZA (300–350g)	×	×	5–6 min.	microwave
APPLE PIE (8 inch)	3 min.	microwave	9–11 min.	combination
SCONES (6 PCS)	4 min.	microwave	4–5 min.	combination
PIZZA (8 inch)	3 min.	microwave	10–12 min.	combination
FRENCH FRIED POTATOES (150g)	3 min.	microwave	9–11 min.	combination